Lebanese Rice & Lamb With Hummus by Trina Eats

This recipe is speedy to make and is full of flavour and fresh herbs.

Recipe supplied by Trina Eats.

Ingredients

1/4 cup (60ml) Community Co Extra Virgin Olive Oil

500g lamb mince

3 tsp ground cumin

2 tsp ground cinnamon

1 tsp ground all spice

1 tsp cooking salt

1/2 x 120g packet Community Co Slivered Almonds

2 tsp honey

1 small red onion, finely chopped

2 garlic cloves, crushed

95g (1/2 cup) Community Co Dried Apricots, chopped

2 x 250g pkts Community Co Rice Now Microwave Basmati Rice (microwave for 40 seconds only)

1 bunch fresh flat leaf parsley, coarsely chopped

Hummus, lemon wedges & Lebanese bread, to serve

Method:

1. Heat 1 tbs of the oil in a large frying pan over high heat. Add mince, breaking up with hands, to evenly cover the surface of the pan. Cook, without disturbing, for 3-4 minutes or until well browned. Flip mince and cook for a further 2 minutes or until cooked through. Add cumin, cinnamon, all spice and salt. Cook, stirring, for 30 seconds or until aromatic. Transfer to a bowl.
2. Heat remaining 1 tbs oil in pan over medium heat. Add almonds. Cook, stirring, for 2 minutes or until golden. Add honey. Season. Cook, stirring, for a further 1 minute or until golden brown. Transfer to a plate to cool.
3. Add onion, garlic and apricot to pan. Cook, stirring, for 2 minutes or until softened. Add rice to pan. Cook, stirring constantly, for 1-2 minutes or until warmed through. Return lamb mixture to pan. Cook, stirring, for 1 minute or until well combined. Stir through half the parsley. Transfer to a serving platter. Sprinkle with toasted almonds and remaining parsley. Serve with lemon wedges, hummus and Lebanese bread.